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Partake

THE MENU

Starters

- Butternut squash bisque. \$10
Roasted carrots, walnuts & tzatziki. \$15
Stuffed roasted squash, pea purée & wild mushrooms. \$25
Roasted beets, tahini, pomegranate vinaigrette, lemon chèvre & Za'atar roasted walnuts. \$20

Entrées

- Confit chicken, pomme purée, peas, pearl onions, mushrooms & carrot confetti. \$25
Pan-seared Halibut, zucchini ribbons & parsnip purée . \$30
Pan-seared pork belly, zucchini butter & drizzled chili oil. \$30
Wild mushroom chickpea cake, mushroom duxelles & micro greens. \$25

Dessert

- Chocolate Torte. \$9
Pumpkin maple entremet. \$15

OMNIVORE TASTING MENU

- Toast points, seared foie gras & fruit compote.
Butternut squash bisque.
Roasted carrots, walnuts & tzatziki.
Pan-seared Halibut, zucchini ribbons & parsnip purée .
Confit chicken, pomme purée, peas, pearl onions, mushrooms & carrot confetti.
Pan-seared pork belly, zucchini butter & drizzled chili oil.
Pumpkin maple entremet..

\$95/\$140 with wine accompaniment

HERBIVORE TASTING MENU

- Toast points, balsamic caviar & fruit compote.
Butternut squash bisque.
Roasted carrots, walnuts & tzatziki.
Stuffed roasted squash, pea purée & wild mushrooms.
Roasted beets, tahini, pomegranate vinaigrette, lemon chèvre & Za'atar roasted walnuts.
Wild mushroom chickpea cake, mushroom duxelles & micro greens.

Pumpkin maple entremet.

\$75/\$120 with wine accompaniment

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Table

## OMNIVORE WINE PAIRING

*Wine accompaniment (six 2 oz pours): \$45 / \$40 for club members. Glass price / Bottle price*

**Union Sacré L'Orange Gewürztraminer 2021**

*Monterey County, California*

*\$18 / \$37*

**Merry Edwards Winery Sauvignon Blanc 2022**

*Russian River Valley, California*

*\$32 / \$63*

**Le Clos Galerne Savennières 2021**

*Loire Valley, France*

*\$25 / \$47*

**Dutton-Goldfield Dutton Ranch Chardonnay 2020**

*Russian River Valley, California*

*\$28 / \$50*

**Marc Brédif Chinon 2020**

*Loire Valley, France*

*\$17 / \$34*

**Domaine de La Rectorie, Cuvée Thérèse Reig Banyuls 2020**

*Languedoc-Roussillon, France*

*\$17 / \$39*

## HERBIVORE WINE PAIRING

*Wine accompaniment (six 2 oz pours): \$45 / \$40 for club members. Glass price / Bottle price*

**Union Sacré L'Orange Gewürztraminer 2021**

*Monterey County, California*

*\$18 / \$37*

**Merry Edwards Winery Sauvignon Blanc 2021**

*Russian River Valley, California*

*\$32 / \$63*

**Marc Brédif Chinon 2020**

*Loire Valley, France*

*\$17 / \$34*

**Dr. Loosen Riesling Bernkasteler Lay Kabinett 2020**

*Mosel, Germany*

*\$18 / \$36*

**Dutton-Goldfield Dutton Ranch Chardonnay 2020**

*Russian River Valley, California*

*\$28 / \$50*

**Domaine de La Rectorie, Cuvée Thérèse Reig Banyuls 2020**

*Languedoc-Roussillon, France*

*\$17 / \$39*

## MARKET SPECIALS

Whenever possible, we use house-made, local, & sustainably sourced ingredients.

### Starters

Broccoli & cheddar. \*GF

\$7 & \$9

Mixed greens, roasted squash, mushrooms, walnuts & honey herb vinaigrette. \*GF \*V

\$10

Fondue: Radish, bread, boiled potatoes & house-made fondue.

\$18

### Mains

Roasted Brussels sprouts & maple mustard balsamic reduction. \*GF \*V

\$10

Herb salt-rubbed lamb, roasted sunchokes, carrots & parsnip purée \*GF

\$20

House-made Fettuccini, sautéed spaghetti squash, bell peppers, eggplant & white wine butter sauce. Garnished with Pecorino Romano.

\$15

### Dessert

Flourless Chocolate Torte

*\*Contains Almond Extract*

\$9

Dessert Cheese Board: House pepita brittle, Brie en croûte, whipped & sweetened mascarpone, candied walnuts & almond cake, honey drizzle.

\$30

### Supper

*Limited availability*

Meatloaf, mashed potatoes & seasonal vegetables.

\$20

FROM THE BAR  
PARTAKE

## FROM THE BAR

### **A Celes-tea-al Mule**

Steam Distillery vodka, house-made ginger beer, chai simple syrup, and lime juice, served in a copper mug.

*\$14*

### **Cranberries & Caipirinhas**

Leblon Cachaça (sugar cane rum), lime juice, and cranberry syrup over ice.

*\$13*

### **A Pick-Me-Up at the Pumpkin Patch**

Superfly Vodka, cold brew, pumpkin-spiced oat milk, pumpkin purée, and fresh ground nutmeg, served up in a martini glass.

*\$14*

### **Geoffrey's Daiquiri**

Bumbu rum, fresh lime juice, and simple syrup served up in a martini glass.

*\$15*

### **Steam Corpse Reviver**

Steam Distillery gin, Cocci Americano, Harlequin orange liqueur, lemon juice, and a dash of absinthe, served up in a martini glass.

*\$14*

### **Rumkin Pineapple Smash**

Whaler's dark rum, caramelized pineapple purée, bourbon maple syrup, and lemon juice served over ice.

*\$12*

### **Half Moon Harvest Old-Fashioned**

Four Roses bourbon, house-made apple butter, honey syrup, and cardamom and Angostura bitters, served over a king ice cube.

*\$13*

### **The Chaider**

Meukow cognac, New Deal pear brandy, and hot chai-infused spiced cider.

*\$13*

### **The Aztec Queen 2.0**

Bahnez Mezcal, lemon juice, simple syrup, egg white, cinnamon, cardamom, and Aztec chocolate bitters.

*\$15*